



Seafood Skewers with Colorful Summer Salad

🕒 25–35 Min   

Preparation

Ingredients 2 Portions

♦ = Kotányi Produkte

6 pc.	Shrimps, medium size (without head, with shell)
4 pc.	Scallop meat
2 pc.	Mango
2 pc.	Shallots
2	Wooden skewers

For the salad

150 g	Cherry tomatoes, yellow
150 g	Cherry tomatoes, red
4 tbsp.	Cornflakes
4 tbsp.	Blueberries
150 g	Baby spinach
2 tbsp.	Nuts (almonds)

For the dressing

250 ml	Pineapple juice
1 tbsp.	Mustard, sweet
2 tbsp.	Balsamic vinegar, white
3 tbsp.	Olive oil
1 tbsp.	♦ Curry Powder
1 tbsp.	♦ Cayenne Pepper, Ground
1 pinch	♦ Sea Salt, Coarse

- 1 First, for the dressing, blend all ingredients in a blender to a creamy marinade.
- 2 Chop the nuts and dry roast them in a pan.
- 3 Wash the tomatoes and cut them in half.
- 4 Also wash the spinach and blueberries.
- 5 Peel the mango and cut into four cubes (similar in size to the scallops).
- 6 Peel and halve the shallots.
- 7 Thread the ingredients onto the wooden skewers – alternating between shrimp, shallots, mango, scallop. Per skewer 3 shrimp, 2 mango pieces, 2 scallops and 2 shallot pieces.
- 8 Season the skewers generously with the Kotányi Seafood Seasoning Blend.
- 9 Grill at 200 °C on both sides for one minute each. Leave over indirect heat until ready to serve.
- 10 Meanwhile, dry mix all the ingredients for the salad.
- 11 Pour the marinade over it and mix gently.

